



COLD STARTERS

from the South Tyrolean inn cuisine

Organic goat's cheese praline from *Burghof* farm dairy
served on a heritage carrot cream with pickled carrots,
accompanied by homemade "Regiokorn" sourdough focaccia

15,00 €

Baked courgette flower from *Unterhauserhof*
filled with Mediterranean vegetables, served on fresh tomato slices
and Fior di Latte mozzarella from *Amò*

16,00 €

SOUPS

from the South Tyrolean inn cuisine

Cream of of tomato soup
refined with croutons and basil oil

8,90 €

Chive pancakes
in beef and vegetable broth
- also available vegetarian

8,20 €

Two Speck Dumplings
in beef and vegetable broth

9,50

Starters as large portions
+ 2,50 - 3,00

Modification of dishes
+ 1,00 - 2,50



WARM STARTERS

from the South Tyrolean inn cuisine


Homemade parsley ravioli

filled with Ricotta from *Amò* and gourmet mushrooms from *Kirnig*,
served on a delicate cauliflower cream

15,50 

Two nettle dumplings

served on a creamy South Tyrolean alpine cheese sauce
with braised red onions

13,50 

other warm starters

Spinach Spätzle

with cream and ham

- also available vegetarian 

10,20

Our classic lasagna

with minced meat sauce from local beef and pork

10,80

Starters as large portions

+ 2,50 - 3,00

Modification of dishes

+ 1,00 - 2,50



MAIN COURSES

from the South Tyrolean inn cuisine

Juicy Spicy South Tyrolean Beef Goulash

with two speck dumplings

20,90

Pan-fried char fillet from the Passeier Valley

with rocket gnocchi and fennel,

served on a mountain saffron sauce from *Hauserhof*

29,20

Onion Roast Beef from Local Beef

with rice and mixed salad

29,90


Tagliata of South Tyrolean pork

served with roasted potatoes, peppers and fresh rocket

26,50

Grilled herb polenta from *Römerhof*

served on aubergine and olive cream with oven-roasted tomatoes
and fresh rainbow chard from *Unterhauserhof*

21,00 

Other main courses

Pan-Fried Wiener Veal Schnitzel

with French fries and cranberry jam

22,50

South Tyrolean Beef Entrecôte with Herb Butter

served with homemade potato croquettes and fresh market vegetables

28,90



DESSERTS

from the South Tyrolean inn cuisine

Traditional Fried „Krapfen“

filled with poppy seeds or apricot - per piece

2,20

Affogato Apollonia

Espresso, 1 scoop of hazelnut ice cream from *Hiesig*,
a shot of homemade nut liqueur, fresh cream, and pumpkin seed brittle

6,50

Two apricot dumplings

served with cinnamon breadcrumbs
(preparation time approx. 15 minutes)

12,00

Homemade Cakes

made with eggs from happy free-range hens from *Buchhütterhof*

5,00

with fresh whippend cream

+ 0,80

Other Desserts

Crème Brûlée

of Tahitian vanilla

7,50

Homemade Sorbet

per scoop

2,90

To complement this, we recommend the following dessert wine:

Rose Muscat Pasithea Rosa | *Girlan Winery*

1 Glas 5 cl 7,50

Gold Muscat Passito Baronese | *Nals Margreid Winery*

1 Glas 5 cl 9,70